

## #4 hazy ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Płatki pszeniczne	0.25 kg (3.8%)	60 %	3
Grain	Płatki owsiane	0.25 kg (3.8%)	60 %	3
Grain	Viking Pilsner malt	1 kg (15.4%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Dry Hop	Citra	80 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	glukoza	130 g	Bottling	---